



Joseph Drouhin

Santenay

2020

#### SERVICE



##### Cellaring

Optimal consumption: 5 to 12 years  
Ageing potential: 15 years



##### Tasting temperature

16°C (61-62°F)

### Grape variety

Pinot Noir

### Vineyard

Producing commune: Santenay.

Site: Santenay is a charming village, at the southern end of the Côte de Beaune, below the Mont de Sène.

History & tradition: this ancient village was already famous in Roman times for its hot springs named « Santinae Aquae » (health-giving waters).

Soil: clay and limestone.

### Tasting

par Véronique Boss-Drouhin

A real « terroir » wine. A deep ruby colour and an intense nose of wild fruit: blackberry, blueberry, cranberry. Often tannic in its youth. Long and persistent on the palate, with flavours reminiscent of grenadine syrup or pomegranate.

### Winemaking

Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.

Harvest: grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded.

Vinification: total destemming. In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over. The yeasts are indigenous (natural). Pressing in a vertical press. Separation of the ends of the presses based on tasting.

Ageing: in oak barrels including 20% of new barrels.

The ageing lasts between 12 to 16 months.

Origin of the wood: oak grown in French high forest.

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.



### Vintage

2020 vintage has been highlighted by a remarkable concentration. The wines have a beautiful intense ruby colour. The nose is very expressive and complex with red and black fruits. The nuances of the terroirs are already perceptible. A great vintage to keep.